THE ENGLISH GRILL

NEW YEAR'S EVE À LA CARTE MENU

Executive Chef: Ben Kelliher | Maître d': Gianni Alessio

TO BEGIN

VENISON CROQUETTE 23
Long chip, peppercorn sauce

CHICKEN SOUP 16
Noodles, chicken pot pie on the side

WINTER WEDGE SALAD (V) (VGO) 19
Baby Gem, butternut squash, pumpkin seed dukkah, cranberries, bacon & feta crumble

LEMON PASTA (V) (VGO) 18
Spaghetti, Parmesan, basil

PRAWN COCKTAIL 22
Brown bread & butter, traditional garnish

SIGNATURE MAINS

PUMPKIN GNOCCHI (V) (VGO) 31
Sour pears, walnuts, Gorgonzola

PAN FRIED HALIBUT 48
Savoy cabbage, swede fondant, parsnip purée, brown shrimp butter

RCH SIGNATURE CHOPPED SALAD 28
Diced chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado

GRILLS

IBERICO PORK CUTLET 54
Apricot & chilli chutney, Pommery mustard sauce

DRY-AGED FILLET STEAK 226G 64
Roasted portobello mushroom, vine tomatoes

HIMALAYAN SALT-AGED RIB-EYE 400G 58
Roasted portobello mushroom, vine tomatoes
Sauces: Béarnaise | Peppercorn | Blue Cheese 5
Butters: Sun-dried tomato & horseradish | Bone marrow butter 4

Add Wiltshire truffle to any dish 15
Add Exmoor caviar to any dish 17

FOR TWO TO SHARE

BEEF WELLINGTON 130
Lobster sauce

SIDES

MASHED POTATO 8
Bone marrow gravy

CREAMED SPINACH (V) (VGO) 8
Nutmeg

THICK CUT CHIPS (V) (VGO) 8
Béarnaise sauce

TOMATO & FETA SALAD (V) (VGO) 8
Pickled red onion, basil, Kalamata olives

HERITAGE CARROTS (V) (VGO) 8
Bacon lardons, almonds, maple syrup

A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.